

AMENDMENTS TO THE SPECIFICATION

On page 3, after line 26 and before the heading "Description of the invention", insert the following:

--BRIEF DESCRIPTION OF THE DRAWING

FIG. 1 is a chart that illustrates the thickening effect of the present invention in water.--

On page 1, replace paragraph [0005] with the following rewritten paragraph:

--[0005] The food industry has focused on the development of meal replacers and supplements containing satiety-inducing ingredients, reduced energy components and also burners. Examples of meal replacers marketed by food industry are ~~Slimfast~~ Slimfast® (Unilever), Profiel (Numico), ~~Ensure~~ Ensure® (Abbott) and Modifast (Novartis). These products are presented in a solid form, for example a food bar, a powder blend, a bakery product or in liquid forms like a nutritious drink.--

On page 1, replace paragraph [0008] with the following rewritten paragraph:

--[0008] Solutions for satiety inducement known in the art are for example mentioned in WO 01/30231 describing a proteinase inhibitor, claimed to induce a feed-back mechanism for CCK production. CCK is known to be related to satiation. The common food ingredients known to affect satiety and satiation can also be combined in order to gain maximum effect on satiety feeling like is done by Pacific Health Laboratories (US 6,207,638) in their ~~Satiatrol~~ Satiatrol® product line. The product contains protein, long chain fatty acids, calcium and soluble and insoluble fibres claimed to affect the production of cholecystokinin (CCK). US 4,833,128 describes a formula with a high phenylalanine content also claimed to stimulate CCK production by the body.--

On page 2, replace paragraph [0014] with the following rewritten paragraph:

--[0014] The solutions described in the art have mainly been developed using solid dosage forms for the active compounds being either a compound directly affecting satiety feeling, an inhibitor, a slow release compound or a burner. On the other hand, liquid formulas are

limited and are ~~focussed~~-focused on the delivery of particular actives or they are part of the meal replacers like the designer drinks as ~~Slim-fast or Ensure~~-Slimfast® or Ensure®. For the liquid formulas it would be very desirable to have an active compound which can be formulated in a liquid product without affecting the preferred sensory attributes of the drink. This active compound should preferably demonstrate no excessive thickening or gelling properties in the liquid product. However if this compound could also create satiation after entering the stomach a new concept for the development of liquid weight management formulas would become available--

On page 8, replace Example 2 with the following:

--Example 2. Physical properties in water and milk drink

Reuteran obtained as described according to example 1 was added at a 5 wt.% level to a commercial milk drink with a pH of 4 (Friesland Coberco Dairy Foods: Fristy no sugar added, multi-fruit flavour). The original milk drink and the milk drink with reuteran were evaluated for their viscosity as a function of time and concentration of HCl. For this purpose the viscosity of the drinks was measured using a ~~Rheometries~~-Rheometrics® RFSII dynamic rheometer with a Couette DIN geometry at a temperature of 37°. As a reference also a 7.5 wt% reuteran solution in water with a calcium level of 0.2621 g/l $\text{CaCl}_2 \cdot 2\text{H}_2\text{O}$ was made with a pH of 6.8. Each sample either was compensated for the volume of 4 M HCl added to the acidified samples. At first a strain sweep was executed between 0.1-100% at 10 rad/s for the milk drink in order to select a deformation in the linear region for the time sweep at 10 rad/s (for the acidified samples) or the frequency sweep between 0.1-100 rad/s (for the original solutions). The measurements were performed directly after sample preparation.—

On page 9, replace Example 4 with the following:

--Example 4

Different amounts of reuteran (0, 1, 2 and 5% w/w) were added to ~~Slim-fast~~-Slimfast® (commercially available) and thermostated in a water bath at 37 °C. The pH of the samples was adjusted to pH 2 by adding 4M HCl. For the controls (no pH lowering), an equal amount of water (10 DH) was added. The rheology of the samples was measured using a ~~Rheometries~~-Rheometrics® RFS II with Couette DIN geometry at 37 °C. After

thermostating, a strain sweep was performed at 37°C. The pH-dependent thickening effects are summarized in table 3 showing a critical G^* values.--

On page 10, replace Table 3 with the following:

--Table 3: G values (Pa) ~~Slim-Fast~~ Slimfast® with different amounts of reuteran

G^* critical (Pa)	G^* (Pa)
5% reuteran in Slimfast <u>Slimfast®</u>	8.0
Slim-Fast <u>Slimfast®</u> pH2 control	15.5
1% reuteran in Slim-Fast <u>Slimfast®</u> pH2	20.0
2% reuteran in Slim-Fast <u>Slimfast®</u> pH2	29.5
5% reuteran in Slim-Fast <u>Slimfast®</u> pH2	47.0